



Alaskan

Events & Catering, LLC

Holiday Menu

Please note, these are only a small sampling of different ideas for the upcoming holiday season. as always, you are invited to view all of our other menus and select from those, or create your own unique event with our assistance!

STATIONARY HORS D'

Caramelized Apple & Chèvre Purses

Wilted spinach with red and yellow tomatoes, warmed Chèvre cheese and roasted onion jam – drizzled with balsamic reduction, served with roasted garlic Crostini

Creamed fresh corn with grilled shrimp, cilantro and roasted red pepper Coulis

Tuna tartar with lotus and daikon slaw

Leek and lobster tart

Tortes and Torta's

Smoked salmon cheesecake

Indian torte - alternating layers of herbed and curried mascarpone with chutney, coconut and almonds

Mexicali torte, refried black beans, avocado, tomatoes and corn

Roman torte, filled with pesto, sun dried tomatoes and mascarpone, wrapped in Fontina

Baked pesto sun dried tomato brie

Carpaccio of Melon Wrapped in Prosciutto di Parma

Antipasto with seasonal tomatoes, roasted peppers with basil, roasted garlic, aged provolone, assorted olives and crostini

Spiced nuts

Assorted marinated olives

DIPS

Crab and Artichoke

Spinach and basil

Artichoke and Boursin

Sun dried tomato with basil, pine nuts and roasted garlic

Black Bean Hummus

Chef's hummus

Cucumber cilantro dip

Cumin scented pumpkin dip

**Select two dips. Dips accompanied by a selection of soft and toasted pita's, baguettes, assorted corn chips and crackers

PASSED HORS D'

Shortbread with piped Stilton and candied pistachios
Grilled pizzetta with slow roasted tomatoes, goat cheese and pesto
Warm butternut squash soup, topped with spiced pepitas – shooters
Black bean cake with tuna and cilantro cream, finished with confetti peppers
Corn cakes with smoked salmon and apple horseradish cream
Smoked salmon with shaved radishes and herbed mustard crème Fraîche atop pumpernickel toast points
Pan seared sea scallop atop lotus chips with red pepper coulis
Chicken tikka atop mini papadams with yogurt mint sauce
Wild and white rice fritters, topped with shaved duck or pork and pomegranate sauce
Steak au poivre Crostini with demi glace
Seared foie gras with fig balsamic reduction – served in spoon
Cumin rubbed pork atop toasted coconut bread toast points with pineapple salsa
Kobe beef carpaccio and asparagus roll, topped with Kosher salt, cracked pepper and parmesan, drizzled with olive oil
Fig lollipops wrapped with arugula and Prosciutto

SOUPS

Tomato Bisque & Garlic
Orange, carrot and ginger bisque with Wasabi crème Fraîche
Pumpkin and pear soup with coriander cream and toasted pumpkin seeds
Spicy crab and corn chowder with roasted garlic and Chèvre Crostini
Three onion soup with mushroom essence and Gruyere croutons
Black bean soup with crème Fraîche and salsa
Parsnip apple bisque with curry cream and apple garnish
Potato leek soup with croutons, chopped parsley and crumbled bacon
Curried butternut squash and apple soup with chive crème Fraîche

**soups served in mini gourds and pumpkins – subject to availability

SALADS

Vertical Caesar with Parmesan crisps and garlic baguette crouton
Seasonal greens tossed with feta and sliced Fuji apple, dressed with warm fig vinaigrette and toasted pine nuts
Avocado and grapefruit salad with baby spinach and warm bacon dressing and roasted pine nuts
Autumn greens with sweet potato and turnip slaw, topped with praline pistachios and dried cranberries
Oven roasted tomatoes and leeks atop field greens w/ Parmesan crisps and tomato herb vinaigrette
Roasted beets, orange and fennel atop seasonal greens
Heart of iceberg dressed with Maytag blue cheese, apple smoked bacon dressing and diced tomato

ENTREES

Prime Rib Au Jus with horseradish and au jus dipping sauce

Roasted tenderloin of beef with Brandied fig and caramelized onion reduction, roasted garlic mashed potatoes and balsamic slaked grilled vegetables

Grilled chicken breast with an apricot raisin Marsala reduction, risotto cake and asparagus bundles

Saddle of lamb with mint rosemary demi-glace, roasted red pepper polenta and haricots verts with tomato and basil

Roasted marinated veal chop with bourbon cream sauce, rosemary and garlic fingerling potatoes with sautéed broccoli rabe

Filet of tuna marinated in ginger, soy and sesame, jasmine rice cake with sautéed julienne vegetables

Sole stuffed with shrimp, orange and tarragon – finished with tomato beurre blanc, herbed wild rice and caramelized baby vegetables

Tenderloin of beef with grilled vegetables, roasted herbed potatoes, seasonal greens with Champagne shallot vinaigrette, rolls and butter

Roasted pork with cranberry/pear/ginger chutney, roasted root vegetables, green beans with carrot relish, seasonal greens with Champagne shallot vinaigrette, rolls and butter

Maple pecan chicken with maple wine glaze, orzo with seasonal vegetables, grilled asparagus, seasonal greens with Champagne shallot vinaigrette, rolls and butter

Lemongrass poached salmon with lemon/ginger crème Fraîche, Jicama salad, and jasmine rice pilaf, seasonal greens with Champagne shallot vinaigrette, rolls and butter

Roast Cornish hens with sweet potato-pear puree and cranberry cabernet sauvignon sauce

SIDES SUGGESTED ACCORDINGLY WITH SELECTED MENU

DESSERTS

Chocolate torte filled with chocolate ganache, decorated with white chocolate butter cream and chocolate curls

Lemon roulade filled with lemon curd, decorated with lemon butter cream - Served with a berry sauce

New York cheesecake with strawberries

Irish whiskey gingerbread cake with caramelized apples, fresh whipped cream and a cider crème Anglais

(con't)

DESSERTS (con't)

Pear walnut tart

Lemon mousse charlotte

Assorted fruit platter with a lime/honey yogurt sauce AND an apricot/candied ginger crème Fraîche

Ice cream sandwich with bananas foster

Miniature pumpkin and walnut cheesecakes

Apple crisp tostadas with applejack creme anglaise

Assorted cookies

Lemon mascarpone tartlets with fresh raspberries

Creme brulee tartlets

Puff pastry with assorted berries and a grand marnier sabayon

Meringue napoleon with trio of sorbets and raspberry puree

Lemon poppy seed sweet cheese tart with berry puree and almond crème fraiche

Apple cranberry pie with cheddar cheese crust

Butterfinger candy tart with chocolate glaze

Honeyed pear and almond cream tart

Profiteroles with caramel ice cream, chocolate sauce and praline

Gingerbread with maple crème fraiche and caramelized fruits

Molten chocolate cake with vanilla bean crème anglaise and vanilla bean ice cream

Hazelnut napoleon with caramel mousse

Best ever pumpkin pie with pecan praline and candied ginger whipped cream

Trio of gourmet cupcakes

Individual mocha fudge puddings

Nutcracker Tart – ‘pecan pie with a twist’, mixed nuts with an orange-spice filling

Apple-Cranberry Cheese Torte

Apricot Almond Tart or Pear Almond Tart

Trio of petite pastries (chefs selection)

Chocolate fondue station

Mini Petit Sweet / Cookie Selection

Scottish Shortbread

Created in the traditional style sprinkled with demerara sugar

Bittersweet Ginger Snaps

Drizzled in White Chocolate Drizzle

Pistachio & Cranberry Biscotti

Festively Coloured

Bilbao Ovals

Meringue wafer with hazelnut filling and covered with granulated hazelnuts

Oslo Wafers

Hazelnut Gianduja centre covered with crispy wafer cookie

Florentine Crisps

Toffee & Almond Snap Cookies

Mini Pecan Tartlets
Short Crust Pastry & Cinnamon

Chocolate Rum Balls Or Santa's Whiskers

Traditional French Macaroons

Hot Beverage Station

Mulled cider, hot chocolate, assorted teas and French roast coffee, accompanied by marshmallows, cinnamon sticks, chantilly cream, chocolate shavings, candied orange and lemon and mini candy canes

